

### CLAIMS

1. Use of at least one amide, sugar mono- or polyester of fatty acid, as active principle, for the preparation of a cosmetic or pharmaceutical composition  
5 intended for preventing and/or treating dry skin.

2. Use of at least one amide, sugar mono- or polyester of fatty acid, as active principle, for the preparation of a cosmetic or pharmaceutical composition intended for treating oligoseborrhoeic dry skin.

3. Use of at least one amide, sugar mono- or polyester of fatty acid, as  
10 active principle, for the preparation of a cosmetic or pharmaceutical composition intended for stimulating sebum production.

4. Use according to any one of the preceding claims, characterized in that the fatty acid has more than 14 carbon atoms.

5. Use according to any one of the preceding claims, characterized in that  
15 the fatty acid can be saturated or can contain one or more double bonds.

6. Use according to any one of the preceding claims, characterized in that the fatty acid is selected from palmitic, stearic, arachidic, behenic, lignoceric, palmitoleic, oleic, linoleic, and linolenic acids, notably in their  $\alpha$  or  $\gamma$  forms and arachidonic acid.

7. Use according to any one of the preceding claims, characterized in that  
20 the fatty acid is linoleic acid or stearic acid.

8. Use according to any one of the preceding claims, characterized in that the fatty acid is linoleic acid.

9. Use of at least one amide, sugar mono- or polyester of linoleic acid, as active principle, for the preparation of a cosmetic or pharmaceutical composition  
25 intended for generating 13-hydroxyoctadecadienoic acid in the cutaneous epidermis.

10. Use of at least one amide, sugar mono- or polyester of linoleic acid, as active principle, for the preparation of a cosmetic or pharmaceutical composition intended for treating and/or preventing skin disorders and/or disorders of the pilosebaceous unit associated with linoleic acid deficiency.

30 11. Use according to any one of the preceding claims, characterized in that the sugar is a mono- or oligosaccharide.

12. Use according to claim 11, characterized in that the sugar is a mono- or

disaccharide.

13. Use according to any one of the preceding claims, characterized in that the sugar is an isomer from the D series of mono- and disaccharides.

14. Use according to any one of the preceding claims, characterized in that  
5 the sugar is or is derived from at least one pentose and/or hexose.

15. Use according to any one of the preceding claims, characterized in that the sugar can be in its  $\alpha$ - and/or  $\beta$ -cyclized form.

16. Use according to any one of the preceding claims, characterized in that the sugar is a mono- or disaccharide selected from talose, fucose, ribose, idose, arabinose,  
10 gulose, xylose, lyxose, altrose, allose, glucose, mannose, galactose, lactose, sucrose, trehalose, cellobiose, maltose, fucose alpha 1-3 glucose, fucose alpha 1-4 glucosamine, fructose, glucosamine, fructosamine and galactosamine and their derivatives.

17. Use according to any one of the preceding claims, characterized in that the sugar is a monosaccharide from the pentose series.

18. Use according to claim 17, characterized in that it is selected from lyxose,  
15 xylose, arabinose and ribose.

19. Use according to any one of the claims 1 to 16, characterized in that the sugar is a monosaccharide from the hexose series.

20. Use according to claim 19, characterized in that it is selected from talose,  
20 fucose, galactose, idose, gulose, mannose, glucose, altrose, allose, glucosamine, galactosamine, N-acetyl glucosamine, N-acetyl galactosamine and fructose.

21. Use according to claim 16, characterized in that the sugar is a disaccharide selected from maltose, sucrose, cellobiose, trehalose, lactose, fucose alpha 1-3 glucose and fucose alpha 1-4 glucosamine.

22. Use according to any one of the claims 1 to 16 and 19 or 20, characterized  
25 in that the sugar is the  $\alpha$ D- or  $\beta$ D-isomer of glucose.

23. Use according to any one of the preceding claims, characterized in that the sugar is mono- or polyesterified by the said fatty acid.

24. Use according to any one of the preceding claims, characterized in that  
30 the sugar is a mono- or disaccharide esterified at position 1, 2, 3, 4 and/or 6.

25. Use according to any one of the preceding claims, characterized in that the sugar is a mono- or disaccharide esterified at position 1, 2, 3 and/or 6.

26. Use according to any one of the preceding claims, characterized in that the said composition contains at least the glucose monoester at position 1, 3 or 6 of linoleic acid.

27. Use according to claim 26, characterized in that it is the ester at position 6 of  $\alpha$ D- or of  $\beta$ D-glucose of linoleic acid.

28. Use according to any one of the claims 26 or 27, characterized in that the said ester is used in the form of a mixture with at least one glucose ester of another fatty acid.

29. Use according to claim 28, characterized in that the other fatty acid is stearic acid and/or oleic acid.

30. Use according to any one of the claims 28 or 29, characterized in that the proportion by weight of ester of linoleic acid and of glucose relative to the total weight of the said mixture is from 40 to 90%, notably it is greater than or equal to 50%, in particular greater than or equal to 60%, more particularly less than or equal to 80%, notably less than 75% and in particular varies from 68 to 72%.

31. Use according to any one of the claims 28, 29 or 30, characterized in that the said mixture contains at least one ester of stearic acid and of glucose in a proportion by weight relative to the total weight of the said mixture from 0.1% to 7%, notably greater than or equal to 0.5%, in particular greater than or equal to 1%, notably less than or equal to 5%, and in particular in a proportion varying from 2 to 4 wt.%.

32. Use according to any one of the claims 28 to 31, characterized in that the said mixture contains at least one ester of oleic acid and of glucose in a proportion by weight relative to the total weight of the said mixture from 5 to 20%, notably greater than or equal to 8%, in particular greater than or equal to 10%, more particularly greater than or equal to 12%, and in particular less than or equal to 17% and notably in a proportion varying from 14 to 15 wt.%.

33. Use according to any one of the claims 28 to 32, characterized in that the said mixture contains at least one ester of palmitic acid and of glucose in a proportion by weight relative to the total weight of the said mixture from 2 to 20%, notably greater than or equal to 5%, in particular greater than or equal to 7%, and notably less than or equal to 15% and in particular in a proportion varying from 9 to

12 wt.%.

34. Use according to any one of the claims 28 to 33, characterized in that the said mixture contains at least one ester of fatty acid and of glucose, the said acid being selected from lauric, myristic, arachidic, behenic, lauroleic, myristoleic, palmitoleic and linolenic acids, in a proportion by weight relative to the total weight of the said mixture less than or equal to 10%, notably varying from 0.1 to 4%, and in particular from 0.15 to 2%.

35. Use according to any one of the claims 28 to 34, characterized in that the said esters are monoesters.

36. Use according to claim 35, characterized in that the said mixture contains additionally at least one diester of glucose and of a fatty acid or of two different fatty acids selected from linoleic, oleic, palmitic, stearic, lauric, myristic, arachidic, behenic, lauroleic, myristoleic, palmitoleic and linolenic acids, in a proportion by weight relative to the total weight of the said mixture less than or equal to 10%, notably from 0.1 to 4%, and in particular from 0.15 to 2%.

37. Use according to any one of the claims 28 to 36, characterized in that the said mixture contains :

- from 40 to 80 wt.%, preferably 60 to 75 wt.%, preferentially 68-72 wt.%, of monoester of glucose and of linoleic acid,
- from 10 to 20 wt.%, preferably 12 to 17 wt.%, preferentially 14-15 wt.%, of monoester of glucose and of oleic acid,
- from 5 to 20 wt.%, preferably 7 to 15 wt.%, preferentially 9-12 wt.%, of monoester of glucose and of palmitic acid,
- from 0.5 to 7 wt.%, preferably 1 to 5 wt.%, preferentially 2-4 wt.%, of monoester of glucose and of stearic acid,
- from 0 to 10 wt.%, notably 0.10-4 wt.%, or even 0.15-2 wt.%, of one or more monoesters of glucose and of lauric, myristic, arachidic, behenic, lauroleic, myristoleic, palmitoleic and/or linolenic acid,
- from 0 to 10 wt.%, notably 0.10-4 wt.%, or even 0.15-2 wt.%, of diesters of glucose and of one or more acids selected from lauric, myristic, arachidic, behenic, lauroleic, myristoleic, palmitoleic, linoleic, oleic, palmitic, stearic and/or linolenic acids.

38. Use according to claim 37, characterized in that the said mixture

contains :

- from 40 to 80 wt.%, preferably 60 to 75 wt.%, preferentially 68-72 wt.%, of ester of glucose and of linoleic acid and principally 6-O-octadeca-9,12-dienoyl-D-glucopyranose, 1-O-octadeca-9,12-dienoyl-D-glucopyranose, 2-O-octadeca-9,12-dienoyl-D-glucopyranose and/or 3-O-octadeca-9,12-dienoyl-D-glucopyranose,

- from 10 to 20 wt.%, preferably 12 to 17 wt.%, preferentially 14-15 wt.%, of ester of glucose and of oleic acid, and principally 6-O-octadeca-9-enoyl-D-glucopyranose, 3-O-octadeca-9-enoyl-D-glucopyranose, 1-O-octadeca-9-enoyl-D-glucopyranose and/or 2-O-octadeca-9-enoyl-D-glucopyranose,

- from 5 to 20 wt.%, preferably 7 to 15 wt.%, preferentially 9-12 wt.%, of ester of glucose and of palmitic acid, and principally 6-O-hexadecanoyl-D-glucopyranose, 3-O-hexadecanoyl-D-glucopyranose, 1-O-hexadecanoyl-D-glucopyranose and/or 2-O-hexadecanoyl-D-glucopyranose,

- from 0.5 to 7 wt.%, preferably 1 to 5 wt.%, preferentially 2-4 wt.%, of ester of glucose and of stearic acid and principally 6-O-octadecanoyl-D-glucopyranose, 3-O-octadecanoyl-D-glucopyranose, 1-O-octadecanoyl-D-glucopyranose and/or 2-O-octadecanoyl-D-glucopyranose,

- from 0 to 10 wt.%, notably 0.10-4 wt.%, or even 0.15-2 wt.%, of one or more esters of glucose and of lauric, myristic, arachidic, behenic, lauroleic, myristoleic, palmitoleic and/or linolenic acid,

- from 0 to 10 wt.%, notably 0.10-4 wt.%, or even 0.15-2 wt.%, of diesters of glucose and of one or more acids selected from lauric, myristic, arachidic, behenic, lauroleic, myristoleic, palmitoleic, linoleic, oleic, palmitic, stearic and/or linolenic acids.

39. Use according to any one of the claims 28 to 38, characterized in that the said mixture can be obtained by esterification of D-glucose by vitamin F.

40. Use according to any one of the preceding claims, characterized in that the said composition contains the said active principle in proportions varying from 0.001 to 30 wt.%, and in particular from 0.01 to 15 wt.%, notably from 0.1 to 5 wt.% relative to the total weight of the composition.

41. Use according to any one of the preceding claims, characterized in that the said composition additionally contains an effective quantity of at least one other active agent.

42. Use according to claim 41, characterized in that the said agent is selected from moisturizing agents, agents that activate the sebaceous glands, agents that stimulate proliferation of keratinocytes, agents that stimulate differentiation of keratinocytes, anti-inflammatory agents, calmatives, antibacterial agents, calcium antagonists, free radical trapping agents, and filters that are active in UV-A and/or UV-B.

43. Use according to any one of the preceding claims, characterized in that the composition is applied topically.

44. Method of cosmetic treatment of the skin, characterized in that at least one composition as defined in claims 1 to 43 is applied on the area to be treated.